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★

MAY, 1947

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SUNDAY SERVICES

10:00 A. M. ..... Church School
11:00 A. M. ..... Morning Worship
11:00 A. M. ..... Nursery for Children
6:45 P. M. ..... M. Y. F.
7:30 P. M. ..... Evening Worship

FIRST MONDAY ..... The Official Board Meets
FIRST WEDNESDAY ..... M. Y. F.
FIRST WEDNESDAY ..... Ever Ready Bible Class
EVERY FRIDAY ..... Senior Choir Rehearsal
SECOND MONDAY ..... St. Paul's Adult Fellowship
SECOND WEDNESDAY ..... The Missionary Society
FOURTH WEDNESDAY ..... W. S. C. S.

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Place Legal Papers Are Kept—N. C. Co., Nat'l Bank & Nat'l Bank at Smyrna.

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Finance—Odessa: H. W. B. Seemans, Helen Wallace, Lillian Heller, A. E. Whittington, Sr., Mrs. Amelia Davis, Harry McNatt. Friendship: Edna Dukes, Charles Buckson, Mrs. J. E. Latta, Mrs. A. Ginn, J. E. Latta.

Pastoral Relation—Odessa: Amelia Davis, Harry McNatt. Friendship: J. E. Latta, Helen Freeman.

Nomination—Odessa: Harry McNatt, H. W. B. Seemans, A. E. Whittington, Sr. Friendship: Ada Keiser, Mrs. J. E. Latta.

Audit—Odessa: Harry McNatt. Friendship: J. E. Latta, Mrs. Arthur Ginn.

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Odessa Cook Book

Published By

THE OFFICIAL'S AND WOMEN'S SOCIETY OF CHRISTIAN SERVICE OF ST. PAUL'S METHODIST CHURCH

Mrs. John Heller, General Chairman of Cook Book Committees

ODESSA, DEL.

Mrs. Lewis Mandes
Mrs. Ransom Elston
Mrs. Charles H. Beck
Mrs. Jesse Loven

FOREWORD

HOME! What and Where is Home? Surely Home is not only a place where we eat delicious food preparations, yet still Home is known for its good cooking. We think of the School as a builder of the Mind; the Church as a builder of the Soul and Spirit; and one of the functions of a good Home is to build strong bodies. Good wholesome well cooked food will help the bodies toward this end. Hence we take pleasure in sending forth this Odessa Cook Book, with its many fine recipes. In fact this book contains only the best recipes. Naturally each contributor has given one or more of her best. Therefore it is not a book of a few good recipes, but a book of the best. We desire to thank all who have made this little Gem a possibility.

LILLIAN HELLER, *Secretary,*
The Official Board,
St. Paul's Methodist Church,
Odessa, Delaware.

April 15, 1947.

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1947

CANDY

CHOCOLATE FUDGE

1 15-oz. can Eagle Brand Condensed Unsweetened Milk
2 7-oz. packages chocolate bits
¼ tsp. salt
1 tsp. vanilla
1 cup nut meats

Melt chocolate bits in top of a double boiler. Add condensed milk, salt, and vanilla. Stir until well mixed. Raisins may also be added. Turn out in well greased pan and cut in squares when cold.

Mrs. George W. Davis, Odessa, Del.

SEA FOAM

1 cup brown sugar
2 tablespoons water
½ egg white
4 nuts chopped fine

Boil sugar and water until it spins a thread from a spoon. Then pour slowly on the beaten egg white. After beating until thick, add chopped nuts. Continue beating for a few minutes, then drop on waxed paper or greased pan.

Mrs. John Wallace, Odessa, Del.

CORN FLAKE KISSES

1 egg
½ cup sugar
2½ cups toasted cornflakes
1/3 cup grated cocoanut
Pinch of salt

Drop from spoon onto greased pan.

Mrs. Lee Sparks

FRUIT ROLL

2 cups flour
½ tsp. salt
2 tablespoons sugar
4 tsp. baking powder
3 tablespoons shortening
1 beaten egg
½ cup milk
4 medium sliced apples (thin)
¾ cup sugar
1 cup water

Roll out shortcake thin. Spread with apples. Sprinkle with sugar and cinnamon and dot with butter. Roll up like a jelly roll and slice off. Cover with syrup made of the sugar and water. Bake until brown and apples are tender. Serve hot with cream.

M. Buckingham

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CANNING

PICKLES, JAM, JELLY, AND MEAT

GRAPE JAM

1½ lbs. fully ripened grapes
2/3 cup water
4½ tablespoons powdered pectin
3½ cups sugar

Remove skins from grapes and put into saucepan. Add 2/3 cup water and bring to a boil. Simmer covered for 5 minutes and put through sieve to remove seeds. Grind skins and add to the pulp. Measure 2 7/8 cups of pulp into large saucepan, place over high heat, add pectin, and stir until mixture comes to a hard, rolling boil. Add sugar and again bring to a full rolling boil and boil hard for 1 minute, stirring constantly. Remove from heat, skim and pour into heated, sterilized glasses. Cover at once with hot paraffin.

Mrs. Amelia V. Davis, Odessa, Del.

CRANBERRY JELLY

Mash 1 pint of cranberries. Add ¾ cup sugar and 2/3 cup of boiling water. Boil 10 minutes. Pour into cold, wet molds and when cool cover and put into refrigerator.

Mrs. Amelia V. Davis, Odessa, Del.

MINCE MEAT

2 lbs. lean boiled beef (boiled tender). When cold chop fine
1 lb. suet minced to a powder
5 lbs. juicy apples, peeled and chopped fine
2 lbs. currants
2 lbs. raisins
½ lb. citron
3 tablespoons cinnamon
2 tablespoons mace
1 tablespoon allspice
1 tablespoon salt
1 nutmeg, grated
3 lbs. brown sugar
½ gallon sweet cider

This is a very good recipe.

Mrs. Elsie L. Green

TOMATO CATSUP

Cook together—
1 basket of tomatoes
12 onions
6 peppers
1 bunch of celery leaves
1 bunch of parsley leaves
1 tsp. bay leaves

When all cooked well, rub through a sieve and to a quart of juice add:

1 tablespoon salt
1 tablespoon sugar
2 tablespoons ground mustard
½ tsp. turmeric
¼ tsp. cayenne pepper
1 whole nutmeg
1 pint good vinegar

Simmer about three hours or until the desired thickness. While still hot, bottle and seal.

Mrs. Amelia V. Davis, Odessa, Del.

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MIXED PICKLES

2 qts. sliced green tomatoes
1 qt. sliced onions
3 sliced red peppers
3 sliced green peppers

Salt—let drain one hour. After draining all water from the onions, peppers, and tomatoes add 2 quarts of sweet pickles and more than cover all with vinegar. Add 2 lbs. sugar, 1 oz. seed (a few celery and the rest white and brown mustard seed), and 1 tablespoon whole cloves. Add 1 oz. ground mustard, ½ oz. turmeric to ½ cup thickening. Add thickening after vinegar has boiled. Cook until tender and put into jars hot.

Mrs. F. Seemons, Odessa, Del.

CANNED MEAT

Cut meat. Pack in sterile jars. Add 1 tsp. salt. Place lids—NOT RUBBERS—on jars. Put in pan 2½ in. to 3 in. deep. Fill with cold water and place in oven at 450° or 500° F. When it starts to boil in jar reduce heat to 400° F. and boil for 3 hours. If more water is necessary add hot and not cold water. When meat is done place rubbers in boiling water. Remove cap. Put on rubbers. Replace cap and seal. Turn upside down to cool.

May be used as steak, pies, or stews.

Margaret G. Conard, R. F. D. 2, Middletown, Del.

COOKIES, WAFERS, AND BARS

PECAN WAFERS

¼ cup shortening
½ cup brown sugar
1 egg
2 tablespoons flour
½ cup chopped pecans
½ tsp. vanilla
Pinch of salt

Cream the shortening. Add flour, nuts, salt, and vanilla and mix thoroughly. Drop by teaspoonful on a buttered cookie sheet about 5 inches apart. Bake in a slow oven (330° F.) about 12 minutes. Remove pan and while still hot lift the cookies off with a spatula. Working quickly roll each over the hands of a wooden spoon to curl them.

Mrs. Louise Davis, Odessa, Del.

SPICE WAFERS

Sift together:
4 cups of flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
½ tsp. ginger
¼ tsp. cloves

Heat together to the boiling point:

1 cup molasses
½ cup shortening
½ cup sugar
2 tablespoons milk

Mix with flour mixture. Knead, roll, and let cool. Roll as thinly as possible and cut as preferred. Bake in 325° F. oven. They roll out more easily when not quite cold. Have pan well greased to prevent sticking.

Mrs. George Davis

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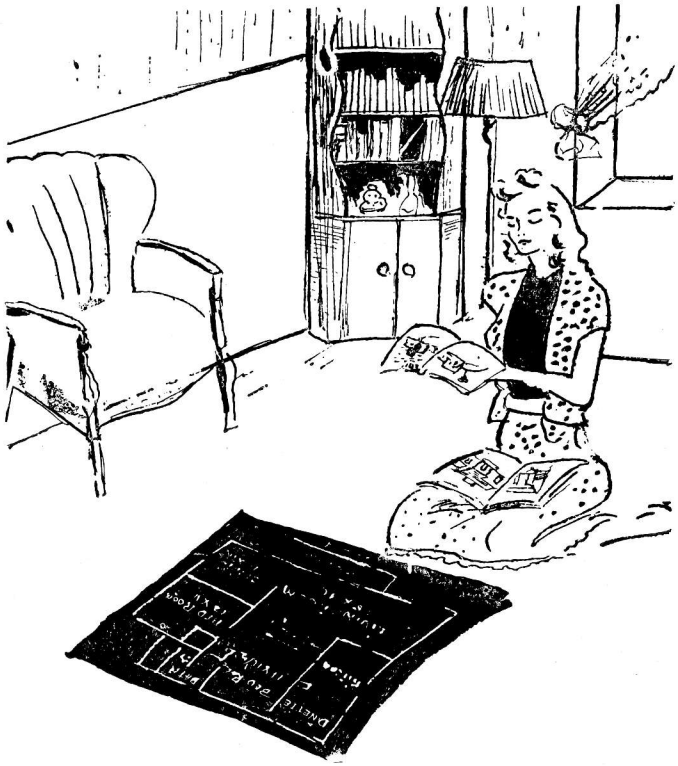

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CORNFLAKE COOKIES

Takes no flour, no sugar, and no baking. To make 3½ dozen cookies melt one pound sweet milk chocolate and 2 one ounce squares unsweetened chocolate over hot water. Stir in one cup of chopped walnut meats and one cup of dates, then add ¼ tsp. salt and 5 cups corn flakes. Drop off spoon onto greased baking sheet.

Mrs. Leo Hickey

PINWHEEL COOKIES

Cream:
½ cup butter
Add:
½ cup sugar
1 beaten egg yolk
Beat the mixture well.
Add:
3 tablespoons milk
1½ cups flour (which has been sifted with 1½ tsp. baking powder and ¼ tsp. salt)
Add:
½ tsp. vanilla

Divide dough in halves. To one half add one square of melted chocolate. Roll the white dough into a thin sheet. Roll the chocolate dough the same way. Place chocolate on white, roll up, put in refrigerator for several hours, slice and bake in moderate oven (375° F.).

Mrs. Louise Davis, Odessa, Del.

SOFT MOLASSES COOKIES

½ cup melted lard or other shortening
1 cup molasses
2 tablespoons warm water
1 egg, beaten
2 cups flour
2 tsp. baking powder
¾ tsp. salt
¼ tsp. soda
½ tsp. ground pepper
1¼ tsp. cinnamon

Mix together shortening, molasses, and warm water. Add beaten egg. Sift together dry ingredients and add to first mixture. Mix thoroughly and let stand almost 10 minutes. Roll out on a floured board 1/3 inch thick and cut with a round cookie cutter. Bake in a moderate oven at 400° F. about fifteen minutes. Makes 4 dozen.

Mrs. Lee Sparks

PEANUT BUTTER COOKIES

½ cup of butter
½ cup of granulated sugar
½ tsp. baking powder
½ cup peanut butter
1¼ cup flour
¼ tsp. salt
½ cup brown sugar
1 beaten egg
¾ tsp. soda

Chill dough; form into small balls and place in greased baking sheet. Flatten with fork, making criss cross pattern. Bake 10-12 minutes in a moderate oven.

Mrs. James T. Shallcross

GOLD COOKIES

½ cup shortening
1½ cups sugar
4 egg yolks
2 tablespoons milk
1 tsp. vanilla
1½ cups sifted flour
½ tsp. baking powder
¼ tsp. salt

Cream shortening and sugar. Add beaten yolks and milk. Add dry ingredients and vanilla. Place in refrigerator to chill. Then roll into

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small balls and roll in mixture of cinnamon and chopped nuts. (¾ cup finely chopped nuts and 2 teaspoons cinnamon or ¾ cup cocoanut). Bake in oven set at 400° F. This recipe comes in handy to use up left over egg yolks after using the whites for angel food.

M. Buckingham

SOFT COOKIES

1½ cups sugar
1 cup sour milk or cream
2/3 cup butter
1 tsp. soda
3 cups flour
3 eggs
Flavoring to taste

Drop by teaspoonful on greased tin and bake.

Mrs. William Regner

DATE BARS

2 eggs
¾ cup sugar
¾ cup flour
1 cup dates
1 tsp. baking powder
1 cup of chopped nuts

Spread ½ inch thick in greased pans. Cut in bars when cool and roll in sugar.

Mrs. James T. Shallcross

BROWNIES WITH MOLASSES

Melt together 1/3 cup butter and 2 ounces chocolate. To this add:

¾ cup syrup
¼ cup sugar
¾ cup flour
2 eggs
Salt
½ tsp. baking powder
1 tsp. vanilla
¾ cup chopped nuts

Mrs. James T. Shallcross

OATMEAL COOKIES

½ cup shortening
¾ cup sugar
2 eggs
¼ cup milk
1 cup flour
½ tsp. salt
1 tsp. baking powder
1 tsp. cinnamon

Sift together the flour, salt, baking powder and cinnamon.

½ tsp. vanilla
1 cup regular oatmeal
1 cup raisins
1 cup nut meats

Mix together and drop from spoon on greased tin. Bake in moderate oven about 12 minutes.

Frances T. Townsend

BIG BROTHER COOKIES

1 2/3 cups flour
1 tsp. salt
1 tsp. baking powder
½ tsp. soda
1 tsp. cinnamon
2 cups quick oats
1 cup seedless raisins
½ cup chopped nuts
1 cup oleomargarine
1 cup sugar (or ½ cup honey and ½ cup corn syrup)
2 eggs
1/3 cup milk (or 3 tablespoons if syrups are used)

Sift and measure flour. Re-sift with salt, baking powder, soda, and

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cinnamon. Stir in oats, raisins and nuts. Cream oleo with sugar and eggs. Add dry ingredients. Add milk. Mix lightly. Drop by spoonful on greased cookie sheet. Bake at 425° F. 10-12 minutes.

H. A. Wagner

DRINK

A NICE COOL DRINK

1 large bottle ginger ale
2 cups lemon juice
1 cup orange juice
1 cup grape juice

Sugar to taste. Plenty of ice cubes. Mix well and serve.
Ethel M. Hunter, Home Economist, Delaware Power and Light Co.

DESSERTS

STRAWBERRY TORTE

Beat 6 egg whites until foamy. Add ¼ tsp. cream of tartar and continue to beat until the egg whites will stand in nice firm peaks. Add 1 cup sugar, 2 tablespoons at a time and beat that in. Beat in ½ teaspoon vanilla. Then drop by spoonful on cookie sheet. Sprinkle with ½ cup sliced Brazil nuts and bake in a slow oven (275° F.) for about an hour. Arrange the meringue in a ring and fill center with whipped cream mixed with sliced strawberries.

Louise W. Davis

EMERGENCY DESSERT

Originated to save fat and flour but good enough to use after the emergency is ended.

Soften 1 tablespoon unflavored gelatin in ¼ cup water
Scald 1¼ cup milk in top of double boiler
Add gelatin
1/3 cup sugar
⅛ tsp. salt

Stir until dissolved. Beat 3 egg yolks slightly. Add to milk mixture. Cook until thickened. Add teaspoonful vanilla. Halve the custard. To one half add 1 square of chocolate melted and 2 tablespoons sugar. Beat smooth with rotary beater. Chill both parts until ready to set. Beat egg whites until stiff but not dry. Fold half into each gelatin mixture. Rinse a quart mold with cold water. Pile the two mixtures into the mold, alternating one with the other so a marbled effect is achieved. Chill until firm. To unmold, dip mold briefly in hot water and invert on flat serving plate. May be served plain or with thin cream.

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MIDDLETOWN, DELAWARE

STRAWBERRY CUSTARD DESSERT

1 cup strawberry jam
3 tablespoons sugar
3 egg yolks, slightly beaten
1 tsp. vanilla
1 dozen lady fingers
Dash of salt
2 cups of scalded milk

Beat jam with fork until softened and spread on lady fingers. Arrange in layers, jam side up, in flat bottomed dish. Pour a small amount of milk over egg mixture, stirring well. Add remaining milk in double boiler and cook until thickened, stirring constantly. Remove from fire, add vanilla and cool. Pour over lady fingers and chill thoroughly. Before serving, pile sweetened whipped cream on top of pudding. Serves 6.

Mrs. Joseph M. Shetzler, Sr.

STEAMED APPLE SAUCE PUDDING

½ cup shortening
1 cup sugar
1 egg
1 cup unsweetened apple sauce
1¾ cups flour (sifted before measuring)
½ tsp. cinnamon
¼ tsp. cloves
1 tsp. allspice
1 tsp. nutmeg
½ tsp. salt
1 tsp. baking powder

Cream shortening. Add sugar. Cream again. Add beaten egg. Mix well. Add apple sauce. Mix dry ingredients. Add to above mixture. Mix until smooth, place in a greased container. Steam with a thrift cooker Meal or otherwise steam 2 hours.

Ethel M. Hunter, Home Economist, Delaware Power & Light Co.

ICING, CAKES, CRULLERS AND CREAM PUFFS

ORANGE FROSTING

2 cups confectioner's sugar
½ orange, ground
1 tablespoon melted butter

Mix all thoroughly and spread on cake. No cooking necessary and is nice on cakes or cookies.

Mrs. Leo Hickey

PLAIN ORANGE ICING

Grated rind and juice of one orange. (Strain juice)
About 1½ cups of powdered sugar

Rub rind and juice of orange into bowl. Add the sugar (sifted) till the mixture is thick enough to spread. Beat well and pour over cake. Smooth with thin bladed knife that has been dipped in water.

Mrs. Amelia V. Davis, Odessa, Del.

APPLE SAUCE CAKE

1 cup sugar
½ cup butter
2 eggs
1 cup unsweetened applesauce
1 tsp. soda
1 cup raisins
2 cups flour
Fruit and nuts if desired

Mix in order and bake in moderate oven.

Mrs. William Regner, Odessa, Del.

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MRS. JAMES' ANGEL FOOD

1 cup egg whites
1 cup sugar
1 cup flour
1 tsp. cream of tartar (rounded)
1 pinch of salt
1 tsp. flavoring

Beat eggs, add cream of tartar, salt, and flavoring. Beat stiff. Add sugar and flour. Bake in a moderate oven about 55 minutes.

Mrs. William Regner, Odessa, Del.

POUND CAKE

1 lb. xxxx sugar
½ lb. butter

Cream well together. Add 4 eggs one at a time, and beat until light after each addition. Add 1 cup of cold water, 3½ cups flour, 1 tsp. baking powder, vanilla.

Mrs. Emma E. Reynolds, Odessa, Del.

INEXPENSIVE FRUIT CAKE

1½ cups sugar
1 scant cup butter
3 eggs
3 cups flour
1 lb. raisins
1 tsp. soda
1 cup nut meats
1 tsp. vanilla
1 tablespoon cinnamon

Cook raisins with enough water to cover and cook down to 1 cup juice. If cooked down too low add enough water or coffee to make 1 cup juice. Drain and cool. Cream butter, add sugar, half of raisin juice, well beaten eggs, flavoring, spices, flour, floured nuts and raisins. Last, add remaining half of raisin juice with soda dissolved in it. Bake in a loaf pan.

Louisa K. Reichelt

SILVER CAKE

½ cup butter
1 cup sugar
2/3 tsp. flavoring
2/3 cup milk
2 cups flour
¼ tsp. salt
2 tsp. baking powder
Whites of 4 eggs

Beat together the butter and sugar. Add flavoring and sift dry ingredients together. Lastly, beat in very gently the stiffly beaten egg whites. Bake in a greased and floured loaf cake pan from 40-50 minutes in a moderate oven.

MOLASSES CAKE

1 cup molasses
1 cup sugar
1 cup butter
4 cups flour
1 tablespoon soda, dissolved in 1 cup of boiling water
2 tablespoons ginger
1 egg

Put egg in last of all.

Mrs. Elsie L. Green

CUP CAKES

1/3 cup shortening
1 cup sugar
2 eggs
½ cup milk
2/3 tsp. flavoring
1½ cups flour
¼ tsp. salt
1½ tsp. baking powder

Cream shortening. Add sugar gradually and beat well. Separate yolks and add these to the first mixture. Then put in milk and flavoring alter-

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nately with the sifted dry ingredients. Lastly, fold in stiffly beaten egg whites. Pour into paper cups until half full. Bake about 20 minutes in oven set at 375°-400° F. Serve plain or iced.

Mrs. Amelia V. Davis, Odessa, Del.

BOILING HOT MILK SPONGE

4 eggs, separate and beat
2 cups sugar, beat until light
Then fold in stiffly beaten egg whites
2 cups flour
2 tsp. baking powder
1 cup boiling milk with
2 tablespoons butter

Edna Coward, Pitman, N. J.

ANGEL FOOD CAKE

1¼ cups egg whites
¼ tsp. salt
1¼ tsp. cream of tartar
1½ cups granulated sugar
1¼ cups cake flour (sift once, measure, and sift three times)
½ tsp. vanilla
½ tsp. almond flavoring

Beat egg whites with salt until frothy, add cream of tartar, and beat stiff, but not dry. Fold in sugar, one tablespoon at a time, then flour gradually, and last the flavoring. Pour into ungreased angel food pan and bake at 300° F. until firm to the touch.

H. A. Wagner

CINNAMON CAKE

1 cup of sugar
Lump of butter size of egg
1 egg
2 cups flour
1½ tsp. baking powder
Salt
Nutmeg

Put into roasting pan (9 in.-15 in.) then place on top of batter:

¾ cup sugar
½ cup flour
Butter size of egg (or ⅛ of lb.)

Enough cinnamon to make it light brown in color.
Mix all and out on top.

Edna Coward, Pitman, N. J.

BIBLE CAKE

4½ cups I Kings: 4:22
1 cup Judges 5:25, last clause
2 cups Jeremiah 6:20
2 cups I Samuel 30:12
2 cups Nahum 3:12
2 tsps. I Samuel 14:25
6 tsps. Jeremiah 17-11
½ cup Judges 4:19, last clause
2 tsps. Amos 4:5
Season to taste with II Chronicles 9:9

Decoding of above recipe—

4½ cups flour
1 cup butter
2 cups sugar
2 cups raisins
2 cups figs
2 tsps. honey
6 eggs
½ cup of milk
2 tsps. leavening (yeast powder)

Season to taste with spices

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LUTHERAN CHURCH CAKE

Pour two cups boiling water over 1 lb. washed, seedless raisins. Boil 15 minutes. Take from stove and add:

1 tablespoon soda
½ cup lard
2 cups sugar
1 cup cold water
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg

Add 4 cups sifted flour. Bake in a loaf pan in a moderate oven (350° F.) about an hour. Nuts may be added. Flour your baking pan.

Mrs. John Wallace, Odessa, Del.

GOLD CAKE

Yolks of 12 eggs
5 cups flour
3 cups sugar
1 cup butter
1½ cups milk
1 tsp. cream of tartar
½ tsp. soda
1 tsp. lemon flavoring

Cream butter and sugar. Beat egg yolks well and add. Sift dry ingredients and add alternately with milk. Add flavoring. Bake as a loaf cake in a moderate oven.

Frances T. Townsend, Odessa, Del.

SILVER CAKE

12 egg whites
5 cups of flour
3 cups sugar
1 cup butter
1½ cups milk
1 tsp. cream of tartar
½ tsp. soda
½ tsp. almond flavoring

Cream butter and sugar. Sift cream of tartar and soda with flour and add alternately with milk. Add flavoring and last of all add whites of eggs which have been beaten until they stand. Bake as a loaf in a moderate oven.

Frances T. Townsend, Odessa, Del.

SOUR CREAM CAKE

2 eggs
1¾ cups flour
1 cup sugar
½ tsp. soda in cream
1 cup sour cream
1 tsp. vanilla
1 tsp. baking powder

To make marble cake, put 2 tablespoons cocoa in half the mixture. Put a layer of white and a layer of dark in loaf pan.

Mrs. James T. Shallcross, Odessa, Del.

INEXPENSIVE COCOA CAKE

1 cup boiling water
¾ cup cocoa
1¼ cups sugar
½ cup shortening
2 eggs
2 cups sifted cake flour
1 tsp. baking powder
1 tsp. soda
½ cup sour milk
½ tsp. vanilla
NO SHORTENING

See

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Pour boiling water over cocoa, stir until smooth. Cream sugar and shortening. Add eggs, beat again. Sift flour, salt, baking powder, and soda 3 times. Add to the creamed mixture alternately with sour milk. Add cocoa mixture and vanilla. Bake in 2 in. x 8 in. cake tin—well greased—375° F.—25 minutes.

Ethel M. Hunter, Home Economist, Delaware Power and Light Co.

LEMON SPONGE CAKE

3 tablespoons butter or substitute
4 tablespoons all purpose flour
¼ tsp. salt
5 tablespoons lemon juice
1 tbsp. grated lemon rind
3 eggs, separated
1½ cups milk

Cream butter, add sugar, flour, salt, lemon rind and juice. Add beaten egg yolks, combine with the milk. Fold in stiffly beaten egg whites. Mix well. Place in well greased custard cups, set in a pan of boiling water. Bake 45 minutes at 350° F. Serves 6.

Ethel M. Hunter, Home Economist, Delaware Power and Light Co.

SPONGE CAKE

12 eggs
1 lb. granulated sugar
½ lb. flour
2 tsp. cream of tartar
Rind and juice of one lemon

Beat the yolks and whites separately. Put whites in a pan first, then the sugar. Beat until light. Stir the yolks in slowly and last the flour—slowly. Do all the beating before you put the yolks and flour in.

Mrs. Elsie L. Green

APPLE SAUCE CAKE

½ cup shortening
1 cup sugar
1 egg
2½ cups flour
¼ cup hot water
1½ cups thick apple sauce
2 tsp. soda
1 cup chopped dates
¼ cup chopped nuts
1 tsp. cinnamon
1 tsp. allspice
½ tsp. nutmeg

Cream the shortening, beat in sugar and egg. Beat well, stir in the applesauce and the soda dissolved in the hot water. Add half the flour sifted with the spices and half a teaspoon salt. Stir in the dates and the nuts and add the remaining flour. Bake in a buttered pan in the oven.

Mrs. Daniel T. Pritchard, Odessa, Del.

GEM CAKES

1 qt. sifted flour
1 tsp. salt
2 tsp. sugar

Mix them thoroughly. Then, slowly pour into this flour, stirring briskly all the while, with a spoon, a sufficient quantity of sweet milk (or milk and water mixed) to form a soft, strong dough. Then add 3 eggs and a tablespoon of melted butter, and last, 3 teaspoons yeast powder. Butter the tins, bake quickly.

Mrs. Elsie L. Green

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WHITE CAKE

2 cups sugar
1 cup butter
1 cup milk
5 egg whites
3 cups flour, sifted before measured
½ cup cornstarch
3 tsp. baking powder
1 tsp. vanilla

Cream butter and sugar. Add beaten eggs and milk. Then add mixed, sifted, dry ingredients followed by vanilla. Bake 25-30 minutes.

Mrs. Leo Hickey, R. D. 1, Townsend, Del.

PRUNE CAKE

½ cup shortening
1½ cups sugar
2 well beaten eggs
1 cup cut, cooked prunes
2 cups flour
1 cup sour milk (or sweet milk with 1 tsp. vinegar)
1 tsp. cloves
1 tsp. allspice
1 tsp. cinnamon
1 tsp. baking soda

Cream shortening and add sugar slowly. Add eggs and prunes. Add alternately sifted flour (with spices) and sour milk to which the soda has been added. Bake in a loaf in a moderate oven (350° F.) about 45 minutes.

Mrs. John Wallace, Odessa, Del.

PINEAPPLE SHORTCAKE

Cut 3 slices of cake 1/3 inch thick and about 3 inches square. Spread each with thin layer of crushed pineapple (sweetened). Spread on top of this whipped cream which has been sweetened and flavored to taste. Place each on top of others. Coat top and sides with whipped cream. Place cherry or walnut on top.

Miss Myrtle Derrickson, Odessa, Del.

BANANA SHORTCAKE

Same as above only substituting bananas for pineapple.

Miss Myrtle Derrickson, Odessa, Del.

CRULLERS

1 cup sugar
2 eggs
1 cup milk
1 tablespoon butter
3½ cups flour
2 tsp. baking powder

Flavor with lemon or orange peel grated. Fry by teaspoonful in hot fat.

Mrs. James T. Shallcross, Odessa, Del.

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DOUGHNUTS

3 pints milk
3 lbs. sugar
1 lb. lard

Boil the milk and pour over the sugar and lard:

5 eggs, beaten separately and very light
1 pt. good yeast

Make the sponge very stiff by stirring in as much flour as possible. Let it get light then stir it down, but don't add any more flour. Set to lighten again. When light set in a cool place to be fried when desired. When fried, sprinkle with cinnamon and sugar.

Mrs. Elsie L. Green

DOUGHNUTS

Boil and mash five good sized potatoes to which have been added a piece of butter about the size of a walnut. Add:

2 cups sugar
3 beaten eggs
1 cup milk
½ tsp. nutmeg
5 tsp. baking powder
Enough flour to make a soft dough

Cut out, fry in deep fat with raised side down.

Mrs. Leo Hickey, R. D. 1, Townsend, Del.

CREAM PUFFS

½ cup shortening
1 cup water
1 cup sifted flour
4 eggs

Sift flour. Put shortening and water in a saucepan to boil. Add flour, cook until thick, stirring constantly. When the mixture all goes together remove from the stove. Add unbeaten eggs one at a time, mixing thoroughly after each egg. Drop on a greased cookie sheet about 2 in. apart. Bake in a preheated oven 400° F. for 40 minutes. Remove from sheets onto wire racks and puncture with a knife in the side. After cool add a cornstarch custard filling.

Mrs. John Wallace

QUICK FINGER CAKE

2 cups brown sugar
¼ tsp. cinnamon
1 tsp. baking powder
1 egg
2 tablespoons shortening
1 tsp. ginger
1 cup sour milk
3 cups flour

Bake in moderate oven about 1 hour.

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CRAB CAKES

3 eggs, beaten light
1 tablespoon mustard
Salt and pepper to taste
1 tsp. flour
1 pepper
1 onion
1 cup of milk
Piece of butter
2 tablespoons vinegar

Place ingredients on stove and bring to a boil. Crumble crab meat and put in above mixture. Make into cakes or croquettes. Very lightly dip into cracker dust and fry.

Mrs. Emma Reynolds, Odessa, Del.

CHICKEN

A nice way to cook chicken is to put the cut up chicken into a pan and cover with water. Let it stew as usual. When done, make a thickening of cream and flour. Add butter, pepper, and salt. Have ready a nice short cake baked and cut into squares. Lay the cake on a dish, put the chicken on the cakes, and pour the gravy over them while hot.

Elizabeth D.Melvin, Odessa, Del.

PENNSYLVANIA DUTCH ONE DISH MEAL

Cut fine about 2 quarts of cabbage and dice 2 quarts of potatoes. Add about 1 lb. of sausage and 1 lb. spareribs. Mix all together in a roaster and put in the oven and steam until tender.

CHOW MEIN

¼ cup shortening
1 lb. ground beef
8 medium onions, cut fine
1 tsp. salt
Pepper
1 medium sized bunch celery, cut fine
¾ cup hot water
1 can drained bean sprouts
Thickening
2/3 cup cold water
4 tablespoons cornstarch
La Choy Sauce to taste

Cook onions and celery until tender. Add meat that has been browned and bean sprouts and seasoning. Heat to boiling point. Add thickening or La Choy Soy Sauce. Serve piping hot over La Choy Chow Mein Noodles.

"Pat" Cook, Odessa, Del.

CHOP SUEY

Cook together in a frying pan the following chopped fine:

1 onion
1 bunch celery
2 green peppers

Let cook a few minutes and add I lb. Hamburg and fry until done. Add 1 box cooked spaghetti and 1 cup tomatoes. Let simmer for 30 minutes. Serve hot.

Mrs. John Wallace, Odessa, Del.

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CORN PUDDING

1 can corn
2 cups milk
½ tsp. salt
1 tsp. sugar
2 tablespoons butter
2 tablespoons flour
2 eggs

Melt the butter. Add the flour and seasonings. Combine with milk and corn. Add the beaten eggs last. Pour in a baking dish and bake in moderate oven 30 minutes.

F. Seemons

EGGPLANT CASSEROLE

Peel and cube eggplant into one half inch cubes. Brown the cubes in fat. Remove from skillet, then add 1 lb. hamburg with small amount of onion, and brown. Place alternate layers of hamburg and eggplant in casserole. Pour on the mixture 1 can of tomato soup. Cover with bread crumbs and bake in a moderate oven about one half hour.

M. Buckingham

HARVARD BEETS

½ cup sugar
1 tablespoon cornstarch
¼ tsp. salt
⅛ tsp. pepper
½ cup vinegar
½ cup water
1 tablespoon butter

Mix above and cook 15 minutes. Add diced beets to syrup and serve. This syrup is sufficient to cover 3 cups of beets.

Mrs. Shirley Davis

CHEESE PUFF

8 slices bread
½ lb. grated cheese (2 cups)
3 cups milk
½ tsp. salt
4 eggs
Pepper
Paprika
Mustard, if desired

Fix four bread slices into bottom of a greased baking dish. Sprinkle with half the cheese. Cover with remaining bread. Beat eggs, add milk and seasonings. Pour over the bread and cheese mixture and cover with the remaining cheese. Set baking dish in a pan of hot water and bake in a moderate oven for about 40 minutes, or until the custard is set and the bread puffed up.

F. Seemons

MACARONI CASSEROLE

Fry 1 lb. bacon. Remove bacon from pan. Put about 6 thickly sliced onions in bacon fat and let brown slightly. Add 1 quart stewed tomatoes and 4 tablespoons sugar. Let cook down.

Meanwhile have macaroni cooked and chilled. Then add all the ingredients to macaroni. Sprinkle bread crumbs on top. Put in oven at 350° F. about 20 minutes. When ready to serve put bacon on top.

Margaret G. Conard, R. F. D. 2, Middletown, Del.

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4 cups pea beans
1 tablespoon salt
1 onion
1 cup molasses
2 tsps. dry mustard
¼ tsp. ginger or cinnamon (optional)
½ cup tomato catsup
½ lb. salt pork

Wash beans and soak overnight. Add cold water to cover, salt and onion. Bring to a boil and simmer until tender. Remove onion. Drain and save liquid. Pour boiling water over salt pork, wipe off. Place piece of pork in bottom of bean pot. Add beans. Place pork on top of beans. Add molasses mixture and water to cover. Bake in moderately slow oven (325° F.) 2 hours.

Mrs. Dorothy A. Elston, Randot Farm, Middletown, Del.

SECOND MISSOURI

2 lbs. hamburg

Divide meat in half. Put half in bottom of casserole. On top of this place a thick layer of sliced potatoes. On top of these place slices of two onions (thin). Next, add a No. 3 can tomatoes. Salt and pepper to taste, then repeat for top layer. Sprinkle on a little thyme. Melt about 2 tablespoons butter and rub in 2 tablespoons flour. Spread all over top. Put on bay leaves, and bake in moderate oven about two hours.

Mrs. Dorothy A. Elston, Randot Farm, Middletown, Del.

PIES

WHITE POTATO CUSTARD PIE

1½ lbs. white potatoes after paring
6 eggs
¼ lb. butter
Juice of one lemon
1¼ lbs. sugar
Salt
Nutmeg
Vanilla (if desired)

Beat together until light, butter, sugar, egg yolks. Add potatoes boiled and put through ricer. Add lemon juice (and rind if desired), salt, and whites of eggs beaten light. Put into uncooked crust and bake 20 minutes at 450° F. and then reduce to 350° F. for 15 minutes or until brown and done. Makes three nine-inch pies.

Sarah E. Davis (From Mrs. L. V. Aspril, Jr.)

LEMON SPONGE PIE

1 lemon—juice and grated rind
1 cup sugar
2 tbsp. flour
1 tsp. butter
2 eggs, beaten separately

Cream butter. Slowly add I cup of sugar. Then beat in one at a time yolks of eggs and juice and grated rind of lemon. Add two tablespoons

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flour. Mix well, then stir in 1 cup of milk, ¼ tsp. salt and then well beaten whites. Pour into unbaked crust and have oven at 425° F. for twenty minutes and reduce heat to 325° F. for 20 minutes or until silver knife comes out clean. Before putting into oven, sprinkle top of filling with nutmeg if desired. Preheat oven for fifteen minutes.

Mrs. Amelia V. Davis

PROVEN CRUST

2/3 cup shortening
2 cups flour
1/3 tsp. salt
1/3 tsp. baking powder
6 to 8 tbps. cold water

Use pastry mixer or two knives to blend.

Mrs. Amelia V. Davis, Odessa, Del.

CHOCOLATE CHIFFON PIE

1 envelope Knox gelatine
2 squares chocolate
1 cup sugar
4 eggs
1 tsp. vanilla
¼ tsp. salt

Soften gelatine in ¼ cup of cold water. Put ½ cup cold water in top of double boiler, add chocolate. When dissolved, add ½ cup sugar, beaten egg yolks, and salt. Cook until of custard consistency, stirring constantly. Add gelatine, cool and add vanilla, then stiffly beaten egg whites and ½ cup of sugar. Fill baked pie crusts. Whipped cream may be spread on before serving if desired.

SOUR CHERRY PIE

1 cup of sugar
2 tbsp. flour
⅛ tsp. salt
¾ cup cherry juice
2 tbsp. butter
3 cups (1 can) cherries (well drained, pitted, red, sour cherries)

Mix sugar, flour, and salt. Stir in the cherry juice and cook until clear. Line a 9" pie pan with pastry. Put in cherries, dot with butter, add the juice. Adjust top crust. Bake in hot oven—450° F. for ten minutes, then reduce heat to 350° F. for about 30 minutes.

Mrs. Edna Howell, Townsend, Del.

COCOANUT PIE

2 eggs, beaten separately
½ cup sugar, beaten with the yolks
2 full cups milk
1 tbsp. cornstarch
1 piece of butter the size of a walnut
1½ cups of grated cocoanut
Fold in well beaten egg whites last

Put all into crust and bake. Heat oven for 15 minutes before putting in pie and bake at 425° F. for 20 minutes and reduce heat to 325° F. for 20 minutes.

Mrs. Amelia V. Davis, Odessa, Del.

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LEMON PIE

Beat to a cream 1 tablespoon of butter and 1 cup sugar. Put into saucepan with scant cupful boiling water. Add juice and grated rind of two lemons. When it reaches the boiling point, stir in a tablespoonful of cornstarch dissolved in a little cold water and stir and cook until clear and thickened. Have ready well beaten egg yolks of two eggs. Stir in, cook a moment longer, then take it from the fire. Pour it into a well baked crust and spread over it, heaping lightly, a meringue made from the whipped whites of two eggs and two tablespoons refined or fine granulated sugar. Put in warm oven and let the meringue gradually puff and brown.

Mrs. Daniel T. Pritchard, Odessa, Del.

INDIVIDUAL DEEP APPLE PIES

All measurements level.
6 cups apples
1 cup brown sugar
½ tsp. salt
½ tsp. allspice
2 tbsp. butter

Pare, core, and thinly slice apples. Fill 9 ounce casseroles half full. Mix brown sugar, salt, and allspice together. Put half over apples. Fill casseroles with remaining apples and mixture. Dot with butter.

Roll pie crust ¼ inch thick and cut into rounds 1 inch longer than casserole. Brush with cold water, sprinkle with sugar. Bake in oven 425° F. 25 to 30 minutes.

Mrs. Jennie Collins, Clayton, Del.

PIE CRUST

2½ cups sifted flour
1 teaspoon salt
¾ cup Spry
5 tsp. cold water

Sift flour and salt together. Add half of Spry. Cut in mixture. Add remaining Spry and continue cutting. Sprinkle water, mix with fork, work lightly until dough is formed.

Mrs. Jennie Collins, Clayton, Del.

ROLLS, BISCUITS, HOT BREADS

SPOON BREAD

1 cup of corn meal (white is best)
3 cups milk
1 tsp. salt
2 tbsp. butter
4 eggs, separated

Mix corn meal, salt and milk together. Cook until a thick mush, stirring constantly. Add butter. Cool slightly and add beaten egg yolks. Fold in stiffly beaten egg whites. Bake in a shallow baking dish in oven set at 400° F. for 30 minutes. Serve hot from baking dish.

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NUT BREAD

1½ cups chopped nuts
4 cups flour
1½ cups milk
1 cup sugar
4 tsp. baking powder
1 egg
Salt

Raise about 20 minutes and bake in moderate oven about one-half to three-quarters of an hour.

Mrs. James T. Shallcross

NUT BREAD

¾ cup sugar
1½ cups sifted flour (white)
1½ cups sifted wholewheat or graham flour
3 level tsp. baking powder
1 level tsp. salt
¾ cup (¼ lb.) walnuts, chopped fine
1 beaten egg
1½ cups milk

Sift dry ingredients 3 times and add to other ingredients. Let stand 10 min. Put in an ungreased pan and bake 1 hour in slow oven (250° F.) Brush with melted butter after removing from oven.

This makes good sandwiches sliced and spread with cream cheese and crushed pineapple or jelly.

M. Buckingham

GINGERBREAD

Cream:
½ cup sugar with
½ cup butter or other shortening
Add:
1 cup New Orleans molasses
Sift together:
2½ cups flour
1 tsp. cinnamon
1 tsp. ginger
½ tsp. allspice
And add these alternately with:
1 cup of boiling water in which
2 tsp. of soda have been dissolved
Add last:
2 well-beaten eggs

Bake in a moderate oven.

Mrs. Amelia V. Davis, Odessa, Del.

GINGERBREAD

1 cup sugar
3 tbsp. butter
2 eggs
1 cup molasses
1 tsp. cinnamon
1 tsp. ginger
1 cup hot water
1 tsp. soda dissolved in water
Put on stove until it fuses
3 cups flour

Mrs. George Whittoch

ICE BOX ROLLS

1 qt. milk
1 cup mashed potatoes
1 cup sugar
1 cup melted shortening
1 cake compressed yeast
½ cup water
2 tsp. salt
1 tsp. baking soda
2 tsp. baking powder

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MIDDLETOWN, DELAWARE

Scald the milk. Let cool until lukewarm. Mix with other ingredients after the yeast has been dissolved in the lukewarm water. Mix in enough sifted flour to make a soft dough. Put it to rise and when it has risen add more flour but keep it a soft dough. Put to rise again. Knead thoroughly and keep in refrigerator.

Mrs. John Wallace, Odessa, Del.

SOYA MUFFINS

1¾ cups sifted flour
¼ cup soya flour
¼ cup sugar
½ tsp. salt
4 tsp. baking powder
1 egg, beaten
1 cup milk
4 tbsp. melted fat

Mix and sift dry ingredients. Add to milk and eggs. Mix lightly. Add melted fat. Fill greased muffin tins about 2/3 full. Yield: 1 doz. Bake at 400° F.

Mrs. Leo Hickey, R. D. #1, Townsend, Del.

QUICK NUT BREAD

2½ cups sifted flour
5 tsp. baking powder
2 tsp. salt
½ cup sugar
¼ cup shortening
1 cup chopped nuts
2 eggs, well beaten
1 cup milk

Sift flour, baking powder, salt, and sugar. Cut in shortening, add chopped nut meats. Mix well. Combine eggs and milk. Add to dry ingredients. Stir until all flour has dampened. Turn into greased pan. Bake in a moderate oven (350° F.) for 1 hour.

Mrs. Minnie Thomas, McDonough, Del.

BROWN BREAD

1 cup white flour
1 cup corn meal
1 cup Graham Flour
¾ tsp. soda
1 tsp. salt
¾ cup molasses
1¾ cup milk or
2 cups sour milk

Mix dry ingredients. Add molasses and milk. Stir until mixed. Fill greased mold 2/3 full. Steam 3½ hours.

Mrs. Minnie Thomas, McDonough, Del.

MARYLAND BEATEN BISCUITS

10 cups sifted flour
1 tsp. yeast powder
1 tsp. salt
1 tsp. sugar
1 cup cold lard
2 cups water

Sift dry ingredients. Mix in lard thoroughly. Add water to make stiff dough. Beat for 30 minutes with hammer. Make into biscuits. Prick with fork. Bake on flat pan (without biscuits touching) in very hot oven for 20 minutes. Makes about 5 dozen.

Mrs. Minnie Thomas, McDonough, Del.

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EASY, QUICK ROLLS

(No Kneading Necessary)

2 yeast cakes
¼ cup lukewarm water
1 tsp. sugar

Break up yeast in small bowl and add water and sugar. Let stand in warm place 15 minutes. While it is standing combine:

2/3 cup shortening
2 tbsp. sugar
1 tbsp. salt

in a large bowl and add 1 cup scalded milk and ¾ cup water. Stir until shortening is melted and cool until lukewarm. Add yeast mixture. Then gradually add 4 cups of sifted flour and mix thoroughly. Cover and let rise in a warm place. Stir down with spoon and let rise again for 30 min. Drop dough from spoon into greased muffin tins. Cover and let rise 30 min. Bake in oven 425° F. for 15 minutes. Makes 2 dozen rolls.

Cleota C. Jones

ROLLS

1 cup scalded milk
1/3 cup shortening (butter or vegetable fat)
1 tsp. salt
½ cup sugar
1 yeast cake dissolved in lukewarm water (about ¾ cup)
1 beaten egg
6 or 7 cups flour (more if needed)

Mix as for bread. Let rise. Knead. Let rise again, until about double in size before shaping for rolls.

For pocketbook rolls, roll to 1/3 inch thickness and cut with biscuit cutter. Brush each round with melted butter and fold over. Press together. Grease the tops. Let rise and bake 20-25 minutes in quick oven, or until brown.

To make clover leaf rolls, pinch little balls of dough, place in muffin tins—3 balls to a tin. Bake the same as others.

Mrs. Leo Hickey, R. F. D. 1, Townsend, Del.

MARYLAND CREAM WAFFLES

2 cups flour
4 tsp. baking powder
½ tsp. salt
2 tsp. sugar
2 eggs
1¾ cups milk
½ cup melted butter

Mix and sift dry ingredients together. Add milk which has been mixed with beaten egg yolk. Add melted butter. Beat until all lumps have disappeared, and you have a smooth, creamy mixture. Fold in beaten egg whites. Have your waffle iron hot. It takes about ten minutes to preheat your waffle iron. Put in the correct amount of batter and bake three minutes or until steam has ceased issuing from the iron. Serve piping hot.

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GRANDMA'S OLD-TIME PANCAKES

2 cups sifted flour
2 tbsp. molasses
2 tsp. baking powder
1½ cups milk
1 tsp. salt
1 egg
2 tbsp. melted shortening

Sift together dry ingredients. Add molasses and milk to beaten egg yolk. Pour into dry ingredients and beat until smooth. Stir in shortening and fold in beaten egg white. Bake on ungreased hot griddle. Serve with plenty syrup.

Mrs. Dorothy A. Elston, Randot Farm, Middletown, Del.

QUICK PARKER HOUSE ROLLS

1 cup milk
1 yeast cake
1 tbsp. sugar
¾ tsp. salt
3 cups sifted flour
3 tbsp. melted shortening

Scald milk. Cool to lukewarm. Add yeast, sugar and salt. Add one cup flour, beat until smooth. Beat in shortening. Add remaining flour. Knead until smooth. Place in greased bowl, cover and let rise until double in bulk (about 30 minutes). On lightly floured board roll dough ¼ inch thick. Spread with melted butter or margarine. Cut with 2 in. biscuit cutter, fold each biscuit in half, fold over and seal edges firmly. Place rolls closely together on greased baking sheet. Let rise until double in bulk (15 or 20 minutes).

Yield: 2 dozen small rolls.

Lora S. Butler

SALADS

NEW MANHATTAN SALAD

1 pkg. lemon jello
1 pt. boiling water
1 tbsp. vinegar
½ tsp. salt
1 cup diced, tart apples
½ cup finely chopped walnut meats
1 cup diced celery

Dissolve Jello in boiling water. Add vinegar and salt. Pour thin layer in mold. Chill until firm. Combine apples, nuts, and celery and place in mold. Add remaining Jello to mold. Chill until firm. Unmold on crisp lettuce. Serve with Hellman's mayonnaise. Serves 8.

F. Seemons

FRENCH DRESSING

1 10 oz. can condensed tomato soup
¾ cup vinegar
1 tsp. salt
½ tsp. paprika
1 tbsp. Worcestershire Sauce
½ tsp. pepper
1/3-½ cup sugar
1 tsp. dry mustard
1 tsp. minced or grated onion
1½ cups salad oil
1 clove of garlic, peeled

Combine all ingredients in a covered jar. Shake well until blended. Store in refrigerator.

M. Buckingham

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CRANBERRY SALAD

1 envelope unflavored gelatin soaked in ½ cup orange juice
1 lb. can jelled cranberry sauce, or, 1 qt. ground cranberries plus 1½ cups sugar
¼ tsp. salt
1 cup chopped nuts
1 cup chopped celery
(More of the last two ingredients can be added if desired)

Break up jelled sauce. Beat. Add salt and dissolved gelatin. Cool. Then add remaining ingredients. If berries are used, grind and let stand 15 min. with sugar, then proceed as above. Turn into individual molds—6-8—or bowl. Chill until firm. Unmold on lettuce and serve with mayonnaise.

Florence M. Taylor, Odessa, Del.

SANDWICHES

CARROT SANDWICH FILLING

½ cup raw ground carrots
½ cup salted peanuts
½ cup seedless raisins
¼ tsp. salt
1 tsp. lemon juice
1 tbsp. mayonnaise

Peel carrots, grind coarsely with the raisins and peanuts. Add other ingredients. Mix well. Store in refrigerator until used.

Ethel M. Hunter, Home Economist, Delaware Power & Light Co.

SANDWICH SPECIAL

1 gallon green tomatoes
6 green peppers
6 red peppers

Grind all together and add 5 tablespoons of salt. Let stand over night. Drain in morning and add 1 quart vinegar and I quart granulated sugar. Let come to a boil and boil 25 minutes. Mix 6 tablespoons flour with vinegar and water to make a paste. Add to above mixture and cook for 25 minutes. Cool slightly and add a 10c jar of French's mustard and I quart of Hellman's mayonnaise.

Mrs. Emma E. Reynolds, Odessa, Del.

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